

## À La Carte Menu

### BREAD

Market House Bread with Bungay Raw Butter  
- 5.5

### OLIVES

Gordal Picante Green Olives  
- 5.5

### STARTER

**Smoked Carrot Tartlet**  
(Vegetarian)

Carrot Tartar, Honey-Preserved Yolk,  
Pickled Shallot, Tea & Caper Dust  
- 14

**Norfolk Chicken Terrine (GF)**

Chanterelles, Pea, Crispy Chicken Skin,  
Tarragon Gel, Consommé  
- 16

**Sautéed Norfolk Asparagus**  
(Vegan Adaptable) (GF)

Lemon Yogurt, Grapefruit,  
Toasted Pine Nuts  
- 15

**Pinney's Smoked Salmon Timbale (GF)**

Whipped Dill Mousse, Citrus Gel,  
Pickled Cucumber, Keta, Watercress  
- 17.5

**Seared Wood Pigeon (GF)**

Braised Chicory, Burnt Onion Purée,  
Sorrel, Pan Jus  
- 15

**Trio of Fish Galantine (GF)**

Smoked Haddock, Cod, Salmon, Braised Baby  
Leek, Sweet Pickled Mustard Seeds, Citrus  
Butter  
- 18

### **Pan-Fried Scallops**

Black Pudding Crumb, Sweetcorn, Confit Cherry Tomato  
- 19.5

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### MAIN

**Pan-Fried Polenta Cakes**  
(Vegan) (GF) (Contains nuts)

Smoked Almond Ricotta, Marinated Grilled  
Artichoke, Charred Leek, Apple Schezwan Gel,  
Toasted Sunflower Seeds  
- 24

**Roasted Norfolk Lamb Rump (GF)**

Torched Baby Courgette, Asparagus, Bergamot,  
Radish & Mint Salad, Zhoug, Pea Purée  
- 29

**Crispy Oyster Mushroom**  
(Vegetarian) (GF)

Purple Potato Gnocchi, Parmesan & Sparkling  
Wine Fondue, Algae Cracker  
- 25

**Pan-Fried Catch of the Day**

Seafood & Pearl Barley Paella,  
King Prawn, Clams  
- Market Price

**Suffolk Pork Chop (GF)**

Tahini-Glazed Hispi Cabbage, Sumac Squash  
Baba Ganoush, Falafel, Harissa Jus  
- 28

**Pan-Roasted Monkfish (GF)**

Gammon Lardons, Caper & Sage Cider Butter  
Sauce, Saffron Potato, Spring Greens,  
Chilli Pickled Grapes  
- 30

**28-Day Dry Aged Hereford Sirloin Steak (8 oz) (GF)**

Rosemary-Roasted Jersey Royal Potatoes, Grilled Sprouting Broccoli, Wild Garlic & Nettle Salsa Verde  
- 36

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### SIDES

**Triple-Cooked Chips (Vegan) (GF)**

**Green Beans, Bacon & Garlic (GF)**

**Creamed Cabbage with Pancetta Gratin**  
(GF)

**Parmesan & Truffle Fries (Vegetarian) (GF)**

**Rocket & Parmesan Salad (Vegetarian) (GF)**

**Roasted Garlic Mashed Potato**  
(Vegetarian) (GF)

Each - 6

### DESSERT

**'Banoffee' Banana Cheesecake**, Torched Meringue, Caramelised Banana & Caramel  
Mousse (Vegetarian)  
- 12

**Yorkshire Rhubarb Custard Tart**, Poached Rhubarb, Blood Orange, Shortbread Crumb,  
Whipped Vanilla Mousse  
- 12.5

**Matcha White Chocolate Marquise**, Pistachio Joconde, Whipped Honey Ganache  
(Vegetarian) (GF) (Contains nuts)  
- 12.5

**Charlotte Royale**, Vanilla Sponge, Strawberry, Chantilly Cream, Chocolate Crumb  
(Vegan Adaptable)  
- 12.5

**A Selection of Saffron Ice Cream Company Ice Creams & Sorbets**

(Vegetarian, Vegan Options Available) 1 Scoop - 4 2 Scoops - 7 3 Scoops - 9.5

**A Selection of Three British & Irish Artisan Farmhouse Cheeses**

Market House Tomato Chutney, Peeled Celery, Grapes & Crackers (GF Adaptable) - 18

*We don't do fast food. We serve good food as fast as we can and everything is made fresh to order.  
Please advise our Front of House staff of any dietary or allergy requirements before ordering.  
A discretionary 10% Service charge applies to your bill and is distributed between all staff.*